

Mill Street Grill
Dinner Features
November 21st 2024

Soups

| | <u>Cup</u> | <u>Bowl</u> |
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| Roasted Acorn Squash Bisque | \$5.99 | \$7.99 |
| Maryland Crab Chowder | \$7.99 | \$9.99 |

Appetizers

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| Crab Dip – Creamy crab dip served piping hot with pita chips. | \$16.99 |
| Buffalo Wings - Fresh jumbo wings fried crispy and tossed in Buffalo sauce. Served with Ranch dressing | \$16.99 |
| Smoked Salmon - Cold smoked Faroe Island salmon served with toasted French baguette, whole grain mustard, diced red onion, and capers. | \$16.99 |
| Steamed Mussels - Mussels steamed in white wine with butter, lemon, garlic and fresh parsley. Served with sundried tomato bread. | \$15.99 |
| Crab Stuffed Mushrooms - Crab Imperial stuffed mushrooms steamed in white wine and butter, served with sun-dried tomato toast. | \$16.99 |

Features

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| Lamb Chops with Israeli Cous Cous - Chargrilled full rack of New Zealand spring lamb, served over Israeli cous cous sauteed in a sundried tomato butter sauce with mushrooms, roasted red peppers, fresh spinach, onions, roasted garlic, basil, and Parmesan cheese. | \$38.99 |
| Beef Stroganoff - Tender chunks of Prime rib, mushrooms and onions simmered in a rich and creamy beef stock with sour cream, tarragon, basil and Sherry. Served over Fettucine noodles. | \$19.99 |
| Filet Mignon -Chargrilled 7 oz. center cut beef tenderloin. | \$45.99 |
| Duck Marsala Fettucine - Chargrilled duck breast sliced over fettucine pasta tossed in a Marsala wine sauce with roasted garlic, mushrooms, onions and basil. | \$33.99 |
| Bacon Wrapped Monkfish Provencal - Fresh Atlantic Monkfish wrapped in Applewood Bacon, pan-fried in extra virgin olive oil with Roma tomatoes, garlic, lemon, capers, white wine, fresh basil and onions; finished with butter and topped with fresh Parmesan cheese. | \$25.99 |
| Barbequed Beef Ribs - A half rack of barbequed beef ribs served with coleslaw. | \$23.99 |
| Surf And Turf with Cowboy Butter –Chargrilled 10-ounce Sirloin topped with Cowboy Butter (Smoked paprika, tarragon, roasted garlic, black pepper, black pepper, red chili flake, whole grain Dijon mustard, and lemon) with a Maryland style Crab Cake. | \$38.99 |
| Potato Crusted Rockfish - Served over a parmesan cream sauce with your choice of side. | \$27.99 |
| Patsy Wrap - Cheddar cheese flour tortilla with a 4 oz scoop of chicken salad, lettuce, tomato and Havarti, Applewood bacon and sprouts then rolled and cut in half and served with French fries. | \$14.99 |
| Wiener Schnitzel - Breaded veal scaloppini sautéed in butter, lemon, garlic, white wine and capers. Served with a house salad and choice of side. | \$27.99 |

Vegetable of the Day – Collard Greens

Cocktails & Mocktails

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| Terry’s Sangria - Chilled red wine and brandy mixed with fresh fruit and juices. | \$9.99 |
| Poppi Raspberry Rose NA - Crisp raspberry flavored prebiotic soda with floral notes. | \$5.99 |
| Spiced Rum Cider - Bowman Caribbean Rum, Apple cider and ginger beer. | \$9.99 |

Beer

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| Beale’s Jackpot Cherry Sour - It’s all coming up cherries! A burst of tartness upfront balanced by a sweet cherry finish, this one’s a sure bet. | \$7.99 |
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Wine

| | Glass | Bottle |
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| Stella Pinot Grigio Delle Venezie - Italian for “star,” Stella Pinot Grigio is a tribute to nature’s most vital star- the sun. Stella’s vibrant flavors of pear, lime, apple are cultivated in the long, sun-drenched days of Italy’s North-Eastern region, while fresh acidity and floral aromas are preserved under the cool, star-studded evening skies. | \$7.99 | \$20.99 |
| Hierogram Zinfandel - Concentrated, complex and full bodied. Ripe berries, black pepper, and beef aromas. Broad mouthfeel with mild tannins. | \$9.99 | \$28.99 |
| Yalumba Pinot Noir - Bright, ruby red in color. This wine has aromas of strawberry, sage, black olives, and hazelnut. The palate is vibrant and juicy with loads of red fruit. | \$7.99 | \$20.99 |